

To: Maegawa-san, congratulations on the award.
Foot: It's chilled chinese noodles this time!

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Chapter 46 Powder for Seasoning











CHILLED
CHINESE
NOODLES!

THE THING
THIS TIME
IS CHILLED
CHINESE
NOODLES

CHILLED
CHINESE
NOODLES!



I HAVE TO MAKE A
SPECIAL CHILLED
CHINESE NOODLE
DISH THAT WON'T
LAST TO THINGS
IN A MINUTE

BUT IF I
DO THAT
THEY
WOULDN'T
BE MY
CHANCE

ARE THE
SAME NO
BUTTER
THINGS YOU
EAT THEM

IT'S
TRUE
THAT
CHILLED
CHINESE
NOODLES



I'LL TEST
THEM OUT
FIRST!

OHAYO

NOODLES,
INGREDIENTS,
BUT MAINLY
THE SAUCE!

THE THINGS
TEST SOME
FLAVOR TO
THE DISH
ARE...



I'LL TRY
THEM ONE
BY ONE

LET'S SEE
WHICH ONE
FITS THE
BOOKS
THE BEST

I GUESS
THESE
ARE ALL
THE
COMMON
ONES

AND A
SLIGHTLY
SPICY
SOY
SAUCE
AND
MUSTARD
SAUCE

NEXT IS
A VERY
SWEET
AND
FRESH
SAUCE

FINALLY A
NORMAL
SAUCE
MADE
WITH
SOY
SAUCE
AND
VINEGAR



SOY
SAUCE
AND
MUSTARD

LAST



VERY
SWEET
AND
FRESH
SAUCE



UM
?



FINALLY
SOY
SAUCE
AND
VINEGAR



THE
FLAVORS
OF
THE
SAUCES
ARE
TOO
STRONG

NO
GOOD





THE CHILLED CHINESE NOODLES DON'T WANT TO HAVE





THE
CHICKEN'S
FAT
SOLIDIFIED!

NO
GOOD!





THAT THEY WON'T
LET JUST ANY OLD
MEAT POKE. I'M
SURE YOU'LL BE
ABLE TO MAKE AN
AMAZING SAUCE!
WITH THESE INGREDIENTS!

I USED
SHRIMP,
MANGUOL,
SQUID
AND
KELP.



OH, I
SEE!



REMEMBER? WHEN
I MADE THE SEA-
FOOD CURRY, I GOT
THE SEAS UMBEL
ALL FROM SEAFOOD,
RIGHT?

THAT'S
NOT IT!



WHAT ARE YOU
SAYING? OF COURSE
CURRY CAN'T BE THE
SALAD FOR CALLED
DANISH APPLES!

SEA-
FOOD
CURRY??



I'LL USE A
SHRIMP AS A
BASE TO
SEPARATE
THE SQUID
FROM THE SOUP.



I'LL MIX THE
SOUP CAREFULLY FOR
THEIR HOT WATER
AND THEN ADD
SQUID BECAUSE IT'S
COMPLETELY SQUIDY.



I'LL PULL
OUT ALL THE
FLAVOR
FROM THESE
SEAFOOD!!

SHRIMP,
SQUID,
MANGUOL,
AND...
AND...



YEP!!



AND A SAUCE
WITH PLENTY
OF UMAMI IS
DONE!

I'LL JUST
ADD A LITTLE
SOY SAUCE
AND VINEGAR
TO THE
MATING
SOUP



HEE-
HEE!

THERE'S ALSO A LOT
OF FLAVOR FROM THE
SEAFOOD! SINCE IT HAS
VERY LITTLE FAT, THE
SAUCE WILL GO WELL
WITH THE MILD AND
HOMOPHILIC

WELL
THAT'S THE
FLAVOR
WOULD BE
TWO
STRONG



A PLATE OF CHILLED
CHINESE NOODLES
WITH PLENTY OF
UMAMI, AND A
SAUCE MADE
FROM SEAFOOD

IS NOW
DONE!

I'LL USE THE SEA-
FOOD USED TO MAKE
THE SAUCE EARLIER
AS THE MAIN INGREDIENT
IN THE NOODLES!











WOW...
GREAT!



LOOK
AT THE
NOODLES!



WHAT KIND OF
MAGIC DO YOU
USE ON THAT?
NOODLES-SAUCE!

HOW CAN
THE SAUCE
COOKING SO
MUCH?



I'VE NEVER
EATEN SUCH
DELICIOUS
CHILLED
CHINESE
NOODLES
BEFORE!

PLUS THE
STIMULATING
SAUCE HAS A
REALLY
SAUCY TASTE!



THESE ARE
REALLY
FINE CHINA
NOODLES!
PLUS THEY'RE
REALLY TASTY!

THAT...



THAT'S WHY
ONLY THE
RIGHT
AMOUNT OF
THIS STRONG
SAUCE WILL
BE EATEN!

THESE THICK
NOODLES
DON'T ABSORB
THAT MUCH OF
THE SAUCE,
AND CAN BE
EATEN EASILY!



THAT'S THE
REASON WHY
THE SAUCE
CHANGES
FLAVOR!

IT'S
TASTY
TO THREE
NOODLES!



IT'S NOT
OVER,
CROCK!



AS EXPECTED
OF SOMEONE
I DESIGNED
WISDOM TO
BE AN
EXPERT!

WELL,
ANYTHING
ANYTIME!
SAU!



OK.





Note: Zhe cai (榨菜) is a type of pickled vegetable from Sichuan, China



ISN'T
CHICKEN
NOODLES?

CAN YOU
TASTE
THE

IT'S A LOT
THINNER
THAN
MINCED!
... IT'S
GOING TO
BE AS
THIN AS
POWDER!

IT'S NOT
JUST
MINCED!!





COMPLETELY
INTO THE
NOODLES!

THAT WAS
THE BEST
BURNER
AND THE
BEST GUY



PUTTING THE
POWDERED DRESS
BURNER AND THE
GUY INTO THE
NOODLES? WHAT
ARE YOU TRYING
TO DO?

WHAT?



OF
BURNING
MEAT ON THE
NOODLES!

I WILL
HAVE A
PERFECT
COATING



BEST GUY
BURNER ONLY

THEY
WILL
BE
THROUGH







THE LIGHT SAUCE
AND THE SNAPPY
SPRINGINESS OF
THE ZHA CAN
GO TOGETHER
PERFECTLY!

THE TASTE
SEEMS TO BE
COMPLETELY
DIFFERENT
FROM BEFORE!



NO MORE
CAN DISOBEY!
HOW GOOD
THIS IS!

AAA-
ZING!



WELL THEN
IT'LL BE
PERFECT!

THE
GOOD
NOODLES
AND
MEAT
ARE



I NEVER
THOUGHT IT
WOULD
CHANGE SO
MUCH JUST
BY ADDING
SAUCE!

NOT ONLY
THAT, THE
GOOD
SWEET
LIQUOR
IS GREAT!



AND
NOUCHI-
STYLED
CHILLED
NOODLES
ARE DONE!

WHAT'S LEFT
IS TO ADD
MORE WORK
TO THE
INGREDIENTS.

THE
NOODLES
AND
SAUCE ARE
PERFECTED!